

Amendments to the Claims:

Please amend claims 19-23, 29 and 30 and add new claim 32 as follows. Please cancel claims 1-7, 9-18, and 24-28 without prejudice to continued examination. The claims and their status are shown below.

1-18. (Canceled)

19. (Currently Amended) A process according to claim 32 [[18]], ~~characterised in that wherein the combining mixture of~~ step [(a)] further includes untreated starch.

20. (Currently Amended) A process according to claim 32 [[18]] wherein the one or more other ingredients is selected from the group consisting of ~~step (b) include flour and one or more of: egg, emulsifier(s), water and/or water miscible liquid(s), raising agent(s), sweetener(s), fat(s), flavouring(s), colorant(s), vitamin(s) and mineral(s).~~

21. (Currently Amended) A process according to claim 32 [[18]], wherein the baking step [(c)] is carried out at a temperature in the range 140-190°C.

22. (Currently Amended) A process according to claim 32 [[18]], wherein the baking step [(c)] is carried out in a non-coated receptacle.

23. (Currently Amended) A bakery product made according to the process of claim 32 [[18]].

24-28. (Canceled)

29. (Currently Amended) A process according to claim 19, wherein ~~characterised in that~~ the untreated starch is untreated maize starch.

30. (Currently Amended) A process according to claim 32 [[18]], wherein the baking step [(c)] is carried out at a temperature in the range of 160°C.

31. (Previously presented) A process according to claim 22, wherein the non-coated receptacle is an iron receptacle.

32. (New) A process of preparing a bakery product, comprising:

a) providing:

(i) a dry composition comprising 40-80% w/w starch n-octenyl succinate and 10-40% w/w/ whey protein; or

(ii) a liquid composition comprising 40-80% w/w starch n-octenyl succinate, 10-40% w/w whey protein, and water or a water-miscible liquid;

b) combining the dry composition or the liquid composition with flour and one or more other ingredients to produce a dough or batter, wherein the one or more other ingredients is not whole egg; and

c) baking the dough or batter to produce a bakery product, wherein the bakery product:

(i) has a lower cholesterol content than a bakery product that includes whole egg; and

(ii) has a longer shelf-life than a bakery product that includes whole egg.